

Uninspected Meat

Guideline for Cutting and Wrapping of Uninspected Meat and Game in Approved Food Premises

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INTRODUCTION

The following guideline provides recommendations on the cutting and wrapping of uninspected meat and game in approved food premises (e.g., butcher shops).

Uninspected meat and game is defined as:

- Meat from an animal that was slaughtered by its owner or a third party in an unlicensed facility and is intended for personal consumption by the owner.
- Meat from a Class D or Class E provincially licensed slaughter establishment.
- Game meat that is slaughtered outside of a Class A or Class B licensed slaughter establishment.

This guideline has been developed to ensure that inspected meat in BC is not contaminated.

GUIDELINE

An approved food premises that provides cut-and-wrap services for uninspected meat and/or game should be able to demonstrate compliance with the general sanitation provisions of the Food Premises Regulation. In addition, an approved food premises should also provide evidence that the following criteria have been provided for in order to ensure the safe operation of their facility.

- 1) A carcass presented to the premises should be clean and wholesome, and protected from contamination. Uninspected meat should not be accepted into a premises if it is contaminated or is otherwise unfit for human consumption,
- 2) It is recommended that a carcass is presented to the premises with the hide on in a timely fashion. Leaving the hide on can help to limit carcass contamination during transport.

When a carcass is delivered with the hide on, it is important that the operator of the premises is properly trained or experienced in skinning, splitting and cleaning carcasses. Many operators provide a skinning and splitting service for carcasses with the hide on. This should be confirmed with the premises prior to delivery.

It is also important that the carcass is kept clean and well protected during transport to the premises, in accordance with the sanitary and food hygiene requirements found in the *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*,

- 3) Uninspected meat and meat product derived from an uninspected carcass must be clearly labeled with the name and contact information of the owner of the carcass or meat, and must be identified as "Not Government Inspected - Not for Resale" or other similar words to the satisfaction of an Environmental Health Officer.
- 4) Uninspected meat and meat products should be segregated from inspected meat at all times, including by providing either a separate cooler or a cooler equipped with floor to ceiling screens,

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- 5) The types of processing of uninspected meat and meat products must be approved by the local Health Authority,
- 6) Processing of uninspected meat and meat products must not take place at the same time when inspected meat and meat products are being processed. Preferably, processing of uninspected meat and meat products should occur after all inspected meat and meat products are processed for the day. Where the specific process may take more than one day, the uninspected meat and meat products must be processed in a physically separate area from the inspected meat,
- 7) All equipment and utensils used in the processing of uninspected meat and meat products should be cleaned, washed and sanitized immediately upon completion of the processing of the uninspected meat, and prior to being used for the processing of inspected meat,
- 8) All animal waste and drainage from the operation of the premises should be disposed of in a sanitary manner. In general, the sanitary and food hygiene outcomes for the disposal of animal waste and drainage found in the *Abattoirs Code of Good Practice – Critical Design, Operational and Equipment Guidelines for Licensed Abattoirs* should be followed,
- 9) The operator should supply a written food safety and sanitation plan that demonstrates how the above criteria will be effectively implemented and controlled.

REFERENCES

B.C. *Public Health Act*, Food Premises Regulation. B.C. Reg. 210/99

British Columbia Centre for Disease Control. August 2012. *Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products*. Retrieved from:

<http://www.bccdc.ca/NR/rdonlyres/61C0B237-8884-4D64-A4A0-139B8CE46471/0/GuidelinesfortheSafeTransportationofCarcassesPoultryMeatProducts.pdf>

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<http://www.bccdc.ca/NR/rdonlyres/668CDE59-8016-409F-AB3B-CE61C0869CB7/0/AbattoirsCodeGoodPractice2012.pdf>